

Dinner Menu

Starters

Lentil soup (v) (gf)
Steamed mussels, creamed garlic, white wine sauce (gf)
Chicken liver terrine, tomato chutney, oatcakes (gf without oatcakes)
Breast of wood pigeon, black pudding, red onion marmalade, potato rosti, jus (gf)
Smoked salmon, shallots, capers and lemon dressing
Duo of melon, raspberry sorbet, soft fruits (v)

Mains

Breast of chicken, onion marmalade, dauphinoise potatoes, pancetta, tarragon sauce (gf)
Pan fried fillet of salmon, sautéed potatoes, asparagus, caper dressing
Potato rosti, onion marmalade, mushroom, spinach tower, goat's cheese, marinated cherry tomatoes (v)
Belly of pork, black pudding, mustard mash, pineapple chilli, thyme gravy
Roast loin of venison, red onion marmalade, spinach, creamed potatoes, beetroot jus
Sirloin steak, sautéed mushroom, tomato on the vine, hand cut chips (gf) (£6 Supplement)

Sauces - £1.95 Each

Béarnaise
Pepper
Blue cheese

Sides - £1.95 Each

Onion rings
French fries
Side salad
Medley of seasonal vegetables

Desserts

Sticky toffee pudding, butterscotch sauce, caramel ice cream (v)
Pavlova, Chantilly cream, soft fruits (v) (gf)
Dark chocolate fondant, milk chocolate sauce, vanilla ice cream (v)
Vanilla Drambuie pannacotta, soft fruit, fruit coulis (gf)
Stilton, cheddar, brie, onion chutney, grapes, biscuits (v) (gf without biscuits)

Tea or coffee, chocolate mints

2 Courses £22.95

3 Courses £25.95

**Before ordering any food or drink items, Guests are respectfully
requested to advise our staff if they have a Food Allergy or Intolerance
All prices include VAT at the current rate**